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COOKSHACK

BARBECUE SAUCES SPICE BLENDS & RUBS SMOKING WOODS ON-Q NEWSLETTER COOKSHACK MENU CONSULTATION FAST EDDY'S BY COOKSHACK SMARTSMOKER®

Cookshack smokers' quality of product, ease of use, ease of cleaning and maintenance, and small footprint have made them a popular choice with chefs, restaurant owners, caterers, kitchen managers, meat processors, and other food service professionals for over 40 years.

SmartSmoker® Features

- Cookshack ovens produce hot- or cold-smoked foods by application of heat and wood smoke to meat, poultry, fish, vegetables, etc.
- Food cooks at a low temperature with no drying drafts of air moving through smoker. Product is tender, moist, and has low shrink.
- Heat is supplied by one or more thermostatically-controlled 1200 to 1500 watt heating elements. Temperature range is from 125° to 300°F.
- The Cookshack IQ3 electronic time/temperature control system cooks at a user-selected temperature for a user-selected time, and then drops into a hold cycle.
- Optional meat probe allows user to set smoker to a desired internal meat temperature; when temperature is reached, smoker automatically goes into hold cycle.
- Digital controller includes cooking pre-sets, alarm cycle, 16-character LCD display, and a quick change module for easier serviceability. It is designed to give the user accurate temperature control. The controller can be customized.
- Smoke is created as wood smolders in its electrically heated wood box. One pound of wood smokes 60 pounds of product.
- Tough, double-walled steel construction surrounds 850°F insulation.
- Place under a hood, near an outside exhaust fan or attach a Cookshack Smokehood.
- Meat drippings exit the bottom of the smoker into a removable drip pan, inner accessories remove for easy cleaning and wood box slides out.
- Cookshack smokers are covered by a two-year limited warranty and Cookshack's 30-day money-back guarantee.

SERIES 70

COOKSHACK

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SERIES 100

SERIES 200

SERIES 300

Smokers are not shown to scale. Please refer to individual spec sheets for actual dimensions.

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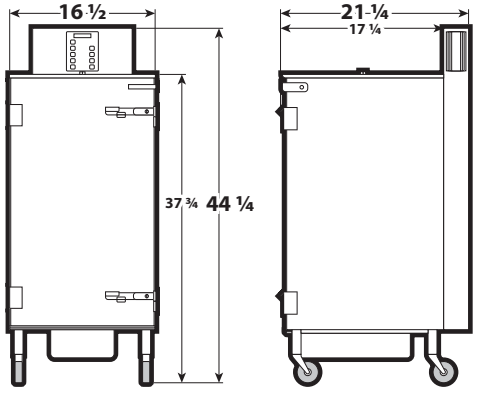
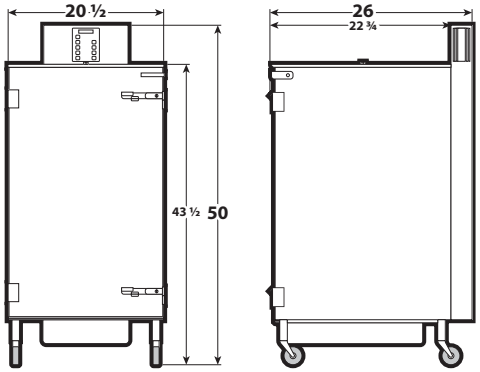
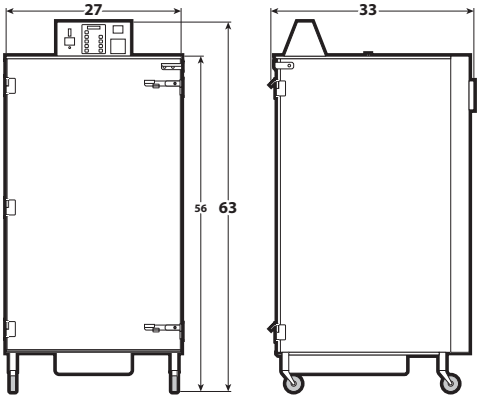


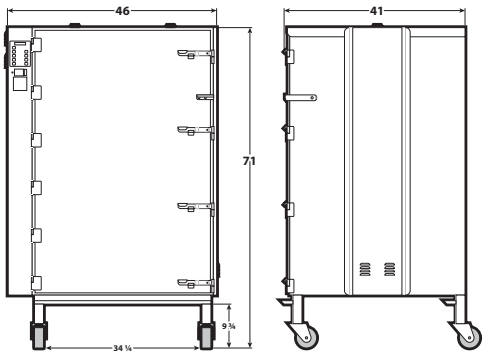
COOKSHACK SERIES 70
MODELS 075 & 076 SMARTSMOKERS



COOKSHACK SERIES 100
MODELS 150 & 160 SMARTSMOKERS



COOKSHACK SERIES 200
MODELS 250 & 260 SMARTSMOKERS



COOKSHACK SERIES 300
MODELS 350 & 360 SMARTSMOKERS

Series 70 Specifications

Food Capacity	40 lbs. pork butts, 35 lbs. brisket, 20 lbs. ribs, or 8 chickens per load
Electrical	1200 watt heating element, 15 amps, 120v single phase; 240v export models available
Shelves	5 - 14x14" (35.5cm) grills, 4" (10cm) apart
Outside Dimensions	16½"W x 44½H" x 21¼"D (42 x 112 x 54cm)
Fuel Consumption	Less than 1 lb. of wood required to smoke a full load of meat
Construction	Black exterior/stainless steel interior (Model SM075), all stainless steel (Model SM076)
Unit Weight	170 lbs. shipping weight
Standard Equipment	Grills, racks, drip pan, casters, operator's manual, cookbook, set of 12 RibHooks, 5 lbs. hickory wood, and Spice Kit containing: 18 oz. Spicy Barbecue Sauce, 10 oz. Brisket Rub, 8 oz. RibRub, 13 oz. Spicy Chicken Rub, 10 oz. Chili Mix
Approval / Listings	NSF approved and UL (US and Canada) listed USDA approved (Model SM076)
Warranty / Guarantee	Two year limited warranty and 30-day money-back guarantee

Series 100 Specifications

Food Capacity	120 lbs. pork butts, 100 lbs. brisket, 50 lbs. ribs, or 20 chickens per load
Electrical	1500 watt heating element, 15 amps, 120v single phase; 240v export models available
Shelves	5 - 18x18" (45.7x45.7cm) grills, 5" (12.7cm) apart
Outside Dimensions	20 ½"W x 50"H x 26"D (52 x 127 x 63.5cm)
Fuel Consumption	1 lb. wood smoke-cooks 60 lbs. product
Construction	Black exterior/stainless steel interior (Model SM150), all stainless steel (Model SM160)
Unit Weight	240 lbs. shipping weight
Standard Equipment	Grills, racks, drip pan, casters, operator's manual, cookbook, 10 lbs. hickory wood, and Spice Kit containing: 1 gal. Spicy Barbecue Sauce, 1 gal. Mild Barbecue Sauce, 5 lbs. Brisket Rub, 5 lbs. RibRub, 5 lbs. Spicy Chicken Rub, 10 oz. Chili Mix, 10 oz. Spicy Barbecue Sauce Mix
Approval / Listings	NSF approved and UL (US and Canada) listed USDA approved (Model SM160)
Warranty / Guarantee	Two year limited warranty and 30-day money-back guarantee

Series 200 Specifications

Food Capacity	240 lbs. pork butts, 200 lbs. brisket, 100 lbs. ribs, or 40 chickens per load
Electrical	2 - 1500 watt heating elements, 15 amps, 240v single phase; 240v export models available
Shelves	6 - 24x24" (61x61cm) grills, 5" (12.7cm) apart
Outside Dimensions	27"W x 63"H x 33"D (69 x 160 x 84cm)
Fuel Consumption	1 lb. wood smoke-cooks 60 lbs. product
Construction	Black exterior/stainless steel interior (Model SM250), all stainless steel (Model SM260)
Unit Weight	385 lbs. shipping weight
Standard Equipment	Grills, racks, drip pan, casters, operator's manual, cookbook, 10 lbs. hickory wood, and Spice Kit containing: 1 gal. Spicy Barbecue Sauce, 1 gal. Mild Barbecue Sauce, 5 lbs. Brisket Rub, 5 lbs. RibRub, 5 lbs. Spicy Chicken Rub, 10 oz. Chili Mix, 10 oz. Spicy Barbecue Sauce Mix
Approval / Listings	NSF approved and UL (US and Canada) listed USDA approved (Model SM260)
Warranty / Guarantee	Two year limited warranty and 30-day money-back guarantee

Series 300 Specifications

Food Capacity	550 lbs. pork butts, 500 lbs. brisket, 270 lbs. ribs, or 100 chickens per load
Electrical	4 – 1500 watt heating elements, 30 amps, 240v single phase; 240v export models available
Shelves	28 – 18x18" (45.7 x 45.7cm) grills, 5" (12.7cm) apart
Outside Dimensions	46"W x 71"H x 41"D (117 x 180 x 104cm)
Fuel Consumption	1 lb. wood smoke-cooks 60 lbs. product
Construction	Black exterior/stainless steel interior (Model SM350), all stainless steel (Model SM360)
Unit Weight	815 lbs. shipping weight
Standard Equipment	Grills, racks, drip pan, casters, operator's manual, cookbook, 20 lbs. hickory wood, and Spice Kit containing: 1 gal. Spicy Barbecue Sauce, 1 gal. Mild Barbecue Sauce, 5 lbs. Brisket Rub, 5 lbs. RibRub, 5 lbs. Spicy Chicken Rub, 10 oz. Chili Mix, and 10 oz. Spicy Barbecue Sauce Mix
Approval / Listings	NSF approved and UL (US) listed USDA approved (Model SM360)
Warranty / Guarantee	Two year limited warranty and 30-day money-back guarantee

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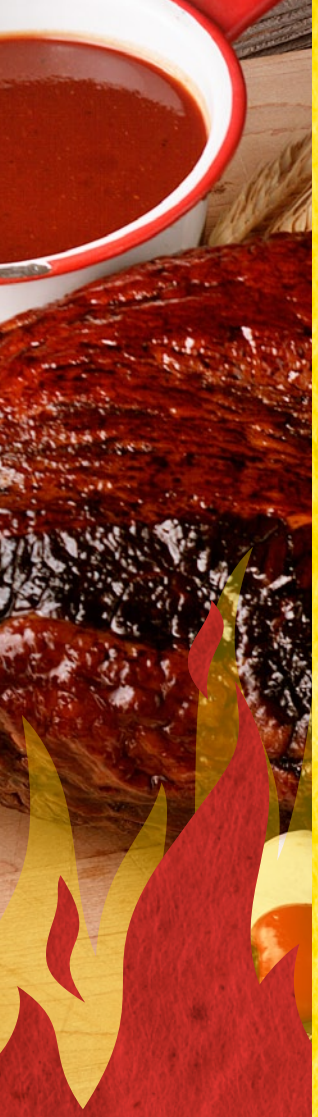

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BARBECUE SAUCES SPICE BLENDS & RUBS SMOKING WOODS ON-Q NEWSLETTER COOKSHACK MENU CONSULTATION FAST EDDY'S BY COOKSHACK SMARTSMOKER®

Fast Eddy's by Cookshack (FEC) smokers are 100% wood-burning, pellet-fired ovens. They are quick to start, feature rapid heat recovery, and are easy to use and maintain. These smokers meet the requirements for all known barbecue competition sanctioning bodies. All models are NSF approved and UL listed. Models FEC300SS, FEC500SS and FEC750SS are USDA approved.

FEC Family Features

- Capacities range from 100 to 750 lbs. per load.
- FEC smokers recover cooking temperature in as quickly as 10 to 15 minutes after the door has been opened for faster production.
- FEC smokers feature a digital Cookshack IQ4 controller. Operator sets the smoke-cooking time and temperature, and the holding temperature. When the smoke-cook cycle has finished the controller drops automatically to the hold temperature.
- Thermostatically-controlled temperature eliminates heat fluctuations that dry and shrink meat.
- Heat and flavor source is 100% food grade wood pellets. Pellets are easily obtainable, inexpensive, and easy to store; available in a variety of flavors.
- Pellet heat is controlled by a fully automatic wood pellet system.
- With continuous use, FEC smokers produce about 8 oz. of ash per 40 lbs. of pellets used.
- Danger of a fire from removing hot ash and embers is eliminated, unlike log burners that require removal of live coals.
- Double-walled construction surrounds 850° spun-glass insulation for superior heat retention and fuel savings.

Fast Eddy's™ by Cookshack

UL US NSF USDA NO GAS

FEC100

FEC300

FEC500

FEC750

Fast Eddy's by Cookshack

FEC FAMILY

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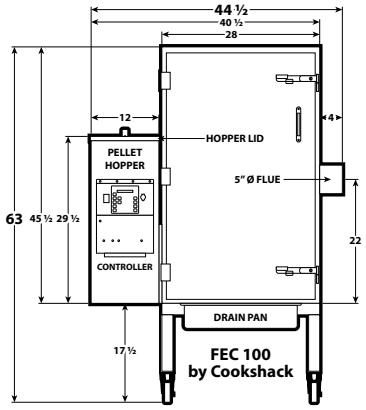
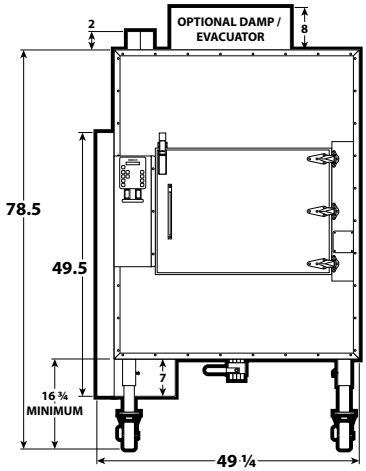
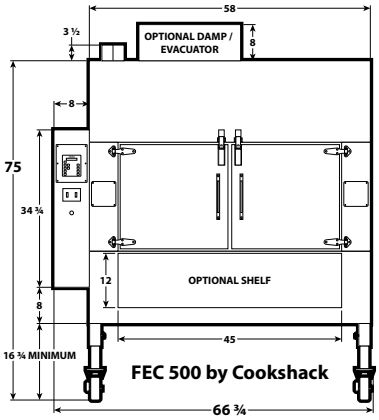


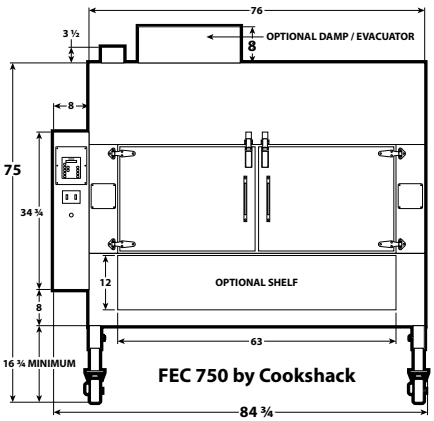
FEC 100 by Cookshack



FEC 300 by Cookshack



FEC 500 by Cookshack



FEC 750 by Cookshack

FEC100 Specifications

Food Capacity	11 square feet of cooking space: 100 lbs. pork butts, 80 lbs. brisket, 60 lbs. ribs, or 24 chickens per load
Electrical	5 amps @ 120 VAC; 36,000 BTU burner; electronically-controlled thermostat; auto-start; draft fan
Shelves	(4) plated steel 23" x 17" shelves
Outside Dimensions	44 ½"W x 63"H x 24 ¾"D
Hopper Capacity	20 lbs.
Fuel Consumption	.75 lbs. of pellets per hour at 250°F
Construction	16-gauge stainless steel interior and 22-gauge stainless steel exterior, 850°F fiberglass insulation
Unit Weight	416 lbs.
Standard Equipment	Cookbook, operator's manual, 40 lbs. pellets, and Spice Kit containing: 1 gal. Spicy Barbecue Sauce, 1 gal. Mild Barbecue Sauce, 5 lbs. Brisket Rub, 5 lbs. RibRub, 5 lbs. Spicy Chicken Rub, 10 oz. Chili Mix, and 10 oz. Spicy Barbecue Sauce Mix. (Optional: meat probe, rib racks, stainless steel shelves, cover)
Approval / Listings	NSF approved and UL listed
Warranty / Guarantee	2-year warranty & 30-day money-back guarantee

FEC300 Specifications

Food Capacity	37.5 square feet of cooking space: 300 lbs. pork butts, 300 lbs. brisket, 100 lbs. ribs, or 45 chickens per load
Electrical	14 amps @ 120 VAC; 36,000 BTU burner; electronically-controlled IQ4 thermostat; auto-start; convection fan
Shelves	15 - 20" x 30" nickel-plated steel rotisserie racks standard
Outside Dimensions	49.25"W x 80.5"H x 69.75"D
Hopper Capacity	40 lbs.
Fuel Consumption	2 lbs. of pellets per hour at 250°F
Construction	14-gauge stainless steel interior and 20-gauge stainless steel or powder-coated CRS exterior, 850°F Spinglass insulation
Unit Weight	1,200 lbs.
Standard Equipment	Rotisserie racks, cookbook, operator's manual, 80 lbs. pellets, and Spice Kit containing: 1 gal. Spicy Barbecue Sauce, 1 gal. Mild Barbecue Sauce, 5 lbs. Brisket Rub, 5 lbs. RibRub, 5 lbs. Spicy Chicken Rub, 10 oz. Chili Mix, and 10 oz. Spicy Barbecue Sauce Mix. (Optional: smoke evacuator, front shelf, trailer mounting, Delta Toolbox)
Approval / Listings	NSF approved; stainless steel model (FEC300SS) USDA approved
Warranty	2-year warranty

FEC500 Specifications

Food Capacity	52 square feet of cooking space: 500 lbs. pork butts, 450 lbs. brisket, 150 lbs. ribs, or 70 chickens per load
Electrical	14 amps @ 120 VAC; 72,000 BTU burner; electronically-controlled thermostat; auto-start; convection fan
Shelves	15 -11¾" x 41¾" chrome plated steel rotisserie racks standard
Outside Dimensions	66"W x 78 ½"H x 82 5/8"D
Hopper Capacity	80 lbs.
Fuel Consumption	2 lbs. of pellets per hour at 250°F
Construction	14-gauge stainless steel interior and 18-gauge stainless steel exterior or powder coated CRS exterior, 850°F fiberglass insulation
Unit Weight	1,500 lbs.
Standard Equipment	Rotisserie racks, cookbook, operator's manual, 80 lbs. pellets, and Spice Kit containing: 1 gal. Spicy Barbecue Sauce, 1 gal. Mild Barbecue Sauce, 5 lbs. Brisket Rub, 5 lbs. RibRub, 5 lbs. Spicy Chicken Rub, 10 oz. Chili Mix, and 10 oz. Spicy Barbecue Sauce Mix. (Optional: smoke evacuator, front shelf)
Approval / Listings	NSF approved and UL listed; all stainless steel model (FEC500SS) USDA approved
Warranty	2-year warranty

FEC750 Specifications

Food Capacity	75 square feet of cooking space: 700 lbs. pork butts, 700 lbs. brisket, 300 lbs. ribs, or 110 chickens per load
Electrical	15 amps @ 120 VAC; 108,000 BTU burner; electronically-controlled thermostat; auto-start; 2 convection fans
Shelves	15 -12" x 60" chrome plated steel rotisserie racks standard
Outside Dimensions	84 ¾"W x 78 ½"H x 86 5/8"D
Hopper Capacity	80 lbs.
Fuel Consumption	3 lbs. of pellets per hour at 250°F
Construction	14-gauge stainless steel interior and 18-gauge stainless steel exterior or powder coated CRS exterior, 850°F fiberglass insulation
Unit Weight	1,800 lbs.
Standard Equipment	Rotisserie racks, cookbook, operator's manual, 160 lbs. pellets, and Spice Kit containing: 1 gal. Spicy Barbecue Sauce, 1 gal. Mild Barbecue Sauce, 5 lbs. Brisket Rub, 5 lbs. RibRub, 5 lbs. Spicy Chicken Rub, 10 oz. Chili Mix, and 10 oz. Spicy Barbecue Sauce Mix. (Optional: smoke evacuator, front shelf)
Approval / Listings	NSF approved and UL listed; all stainless steel model (FEC750SS) USDA approved
Warranty	2-year warranty